

Thanksgiving BUFFET

November 28, 2024 | 11:00 AM - 4:00 PM

STARTERS

- *Roasted Butternut Squash Soup (GF):* crispy pancetta, maple crème fraîche, chives
- *Fall Harvest Salad (GF):* mixed greens, apples, acorn squash, crumbled goat cheese, pickled pomegranate seeds, cider vinaigrette
- *Traditional Caesar Salad*
- *Arugula, Tomato and Buffalo Mozzarella Salad (GF):* arugula, grape tomatoes, buffalo mozzarella pearls, fresh basil, balsamic vinaigrette
- *Corn & Bacon Salad (GF):* applewood smoked bacon, fresh thyme, roasted red bell peppers, sherry-honey vinaigrette
- *Shrimp Cocktail (GF):* lemon, cocktail sauce
- *Fresh Fruit Platter (GF):* fresh seasonal fruits and berries

ENTREES

- *Pan-Seared Salmon (GF):* shrimp and potato chowder sauce
- *Mini Chicken Parmesan:* marinara, provolone, fresh basil
- *Roasted Turkey with cranberry sauce and gravy*
- *Baked Penne Pasta:* ground beef, ricotta, mozzarella, parmesan, marinara
- *Carving Station: Roasted Sirloin of Beef (GF):* creamy horseradish and mushroom sauces

SIDES

- *Traditional Stuffing*
- *Candied Sweet Potatoes (GF)*
- *Mashed Potatoes (GF)*
- *Green Bean Casserole*
- *Buttered Carrots with Dill (GF)*

AUTUMN DESSERT EXTRAVAGANZA KIDS BUFFET

- *Mini Grilled Cheese Sandwiches*
- *Chicken Nuggets*
- *Mini Corn Dogs*
- *Mac and cheese*
- *Tater Tots*
- *Sweet Corn Kernels (GF)*

GRAND BALLROOM AT THE PEAK

RESERVATION: 602-906-3864

[HTTPS://WWW.OPENTABLE.COM/R/GRAND-BALLROOM-AT-THE-PEAK-PHOENIX](https://www.opentable.com/r/grand-ballroom-at-the-peak-phoenix)

\$65++ PER ADULT

\$32++ PER CHILD (AGES 6-12)

FREE FOR AGES 5 AND UNDER

NOTE: GF INDICATES GLUTEN-FREE OPTION

SCAN FOR
RESERVATIONS

